Amendment To The Claims

- (Currently Amended) A method of fermenting a liquid medium with a yeast slurry from a previous fermentation, the method comprising the steps of:
- (a) providing [[a]] an undiluted yeast slurry from a previous fermentation having 40 g/l yeast to 80 g/l yeast on a dry weight basis, wherein the yeast experienced anaerobic conditions in the previous fermentation;
- (b) passing at least a portion of the yeast slurry through a membrane contactor, the contactor comprising at least one hydrophobic, microporous membrane, the membrane having a liquid side and a gas side, wherein the contactor is connected to an oxygen source, and wherein at least a portion of the yeast slurry is in proximity to the membrane on the liquid side;
- (c) delivering oxygen from the oxygen source to the gas side of the membrane under conditions that cause at least a portion of the oxygen to transfer from the gas side of the membrane to the yeast slurry such that the $k_L a$ is at least 0.005 sec⁻¹ and such that the pressure on the liquid side of the membrane is kept higher than the pressure on the gas side of the membrane; and
 - (d) thereafter pitching a liquid medium with the yeast slurry.
- 2. (Original) The method of claim 1, wherein the yeast slurry is circulated in a closed system between a yeast tank and the membrane contactor.
 - 3. (Cancelled)

- 4. (Previously Presented) The method of claim 1, wherein the medium is wort.
- The method of claim 4, wherein the wort is aerated prior to 5. (Original) pitching.
- 6. (Original) The method of claim 4, wherein the wort is not aerated prior to pitching.
 - 7. (Withdrawn) A fermented beverage made by the method of claim 3.
 - 8. (Withdrawn) The beverage of claim 7, wherein the beverage is beer.
 - 9. (Cancelled)
- 10. (Previously Presented) The method of claim 1, wherein the kLa is at least 0.1 sec⁻¹.
- 11. (Previously Presented) The method of claim 1, wherein the k_La is at least 0.4 sec-1.